



GREYSTONE
The Steakhouse Wildly Original

BACHELOR PARTIES

JOIN US & CELEBRATE IN STYLE | #STONECOLD

Open Daily at 4pm til Midnight | Happy Hour Daily from 4:30pm-7pm | Private Dining & Buyout Options Available
658 5th Ave | San Diego, CA 92101 | (619) 232-0225 | info@greystonesteakhouse.com | www.greystonesteakhouse.com

3.2.1...Engaged

DINE AND BE ENTERTAINED LIKE A ROLLING STONE AT THE STEAKHOUSE BY GREYSTONE
FOR LADIES NIGHTS OR BROMANCE TO CELEBRATE THIS SPECIAL OCCASION.

THE STEAKHOUSE BY GREYSTONE OFFERS MULTIPLE BACHELOR/BACHELORETTE ACCOMMODATIONS FOR PRIVATE DINING, WINE CELLAR
SURROUNDINGS OR FRONT ROW PATIO DINING IN THE HISTORIC GASLAMP QUARTER TO CELEBRATE THE FINAL DESTINATION. STUMBLING
DISTANCE FROM ALL MAJOR NIGHTCLUBS; LOCATED IN THE HEART OF THE GASLAMP & PETCO PARK.

OUR AMENITIES OFFER THE FOLLOWING:

CUSTOMIZED PRIX-FIX MENUS

SOMMELIER SERVICE

SURROUND SOUND DINING

MULTIPLE HOUR DINING IN THREE LEVELS OF EVENT SPACES

ONYX BAR COCKTAIL RECEPTION

LOUNGE AND TELEVISION RECEPTION

PROJECTION SCREEN SERVICES.

INTERACTIVE COCKTAILS

VALET PARKING

TABLE-SIDE SERVICE

GLUTEN FREE DISHES

VEGETARIAN MENU

AN ARTFUL BLEND BETWEEN THE MODERN AMERICAN STEAKHOUSE AND A CHIC LOUNGE
PERFECT FOR THE BRIDE OR GROOM WANTING THE PERFECT MIDDLE GROUND BETWEEN THE TWO.



Menu 1:

BACHELOR \$79 INCLUDES A ROUND OF HSE SHOTS & A
ROUND OF HSE DRINKS

Choice of Starter:

BLT WEDGE
LOCAL BABY ICEBURG LETTUCE/
MAYTAG FARMS BLUE CHEESE/ CHERRY TOMATOES/ APPLEWOOD BACON/BLUE CHEESE
DRESSING

OR

SOUP DU JOUR

Choice of Entrée:

BOURBON PORK CHOP
GLAZED, APRICOT, POLENTA, PICKLED CARROTS

ZESTY HERBED CHICKEN
ROASTED/PANETTA FINGERLING POTATOES/ROSEMARY LEMON/
NATURAL BRASSICA SAUCE

12OZ. PRIME NEW YORK
21 DAYS DRY-AGED USDA PRIME CORN-FED
HERB GARLIC MASHED POTATOES

Entrée Enhancements

LOBSTER TAIL \$29

THREE LARGE SHRIMP \$15
SHAVES OF ITALIAN TRUFFLE \$12

Entrée Complements (\$20 each • serves 4-5 guests)

PANCETTA-FIG BRUSSELS SPROUTS
GRILLED ASPARAGUS
HERBED CORN & BACON
SEASONAL VEGETABLES

MACARONI & CHEESE
BROCCOLINI
WILD MUSHROOMS
ROASTED PANCETTA FINGERLING POTATOES

SPECIALTY MACARONI & CHEESE
ADD TRUFFLE, SHRIMP, OR PANCETTA +\$18

Menu 2:

BACHELOR \$99 INCLUDES A ROUND OF HSE SHOTS & A
ROUND OF HSE DRINKS

Choice of First Course:

BLT WEDGE

ORGANIC ICEBERG / MAYTAG FARMS BLUE CHEESE / BACON CRISPS / CHERRY TOMATOES /
APPLEWOOD BAON / BLUE CHEESE DRESSING / POTATO SHREDS

SHAVED BRUSSELS SPROUTS CAESAR

WHOLE LEAF ROMAINE / CIABATTA CROSTINI / AGED PARMESANO ROMANO / SHAVE OF
BRUSSELS SPROUTS

SOUP DU JOUR

For the table:

CALAMARI

HOUSE-MADE MARINARA/ SPICY HERB AIOLI

OYSTER ROCKEFELLER

SAUTEED SPINACH, APPLEWOOD BACON, PECORINO CHEESE DILL SAUCE

Choice of Entrée:

(PRE-SELECT **THREE** OF THE FOLLOWING)

CHILEAN SEA BASS

SAUTED SPINACH / SHITAKE / SPRING PEAS

COLORADO LAMB CHOPS

PEAR-INFUSED CABERNET / REDUCTION
GORGONZOLA / WILD RICE

BISON TENDERLOIN

10 OZ. FILET / POACHED PEAR / DRY FIG / PORT
REDUCTION / CRISPY TRUFFLE RISOTTO CAKE

14 O Z. PRIME NEW YORK

21 DAYS DRY-AGED USDA PRIME MIDWESTERN BEEF

20 O Z. PRIME BONE-IN RIB EYE

21 DAYS WET-AGED USDA PRIME CORN-FED

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